

## Creamy Spinach Stuffed Chicken with Orzo

Yields 3-4 chicken thighs



### Ingredients

- 5 ounces fresh spinach leaves
- 2 ounces cream cheese
- 2 ounces brie cheese, rind removed
- 3 – 4 chicken thighs, skin-on, bone-in
- 1 cup uncooked orzo
- ½ cup water
- Freshly cracked black pepper
- 4 tablespoons butter, divided

### Directions

1. Preheat the oven to 375°F and line an oven-safe baking dish with aluminum foil.
2. In a food processor, pulse together the spinach leaves until coarsely chopped. Add cheeses and pulse until creamy. Set aside.
3. For each thigh, use a paring knife to separate the skin from the meat, being careful to leave the edges attached. Spoon in the spinach mixture under the skin of each thigh, just a little before overflowing.
4. Pour the orzo into the prepared baking dish. Add the water. Place the thighs on top of the orzo, skin sides up.
5. Sprinkle with pepper and top each thigh with one tablespoon of butter.
6. Bake in oven for 40-45 minutes or until a thermometer inserted in the thickest part reads 165°F.
7. For a little more color on the skin, place under the broiler for 1-2 minutes, watching carefully so it doesn't get too dark.
8. Let chicken rest for 10 minutes and stir the orzo before serving.